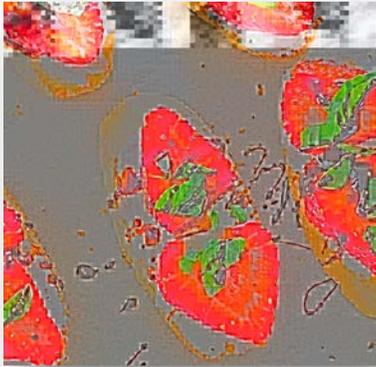


Happy Mother's Day!!

Strawberry Basil Bruschetta

1 French baguette sliced
1/2 cup Greek yogurt
1 1/2 cups sliced strawberries
1/2 cup chopped fresh basil
1/2 cup Balsamic vinegar
about a handful of almond slivers
freshly ground black pepper



Instructions

1. Pour the vinegar in a small sauce pan and bring to a boil over medium heat. Lower the heat and continue cooking, stirring occasionally for about 10 min. or until vinegar thickens so that it's close to a honey consistency. Let cool.
2. Bake the French baguette slices until toasted. I actually placed mine under the broiler for about a minute on both sides, make sure you don't burn them.
3. Spread some yogurt over each slice, then top with strawberries and chopped basil. Drizzle a bit of the balsamic reduction over each slice and top with slivered almonds for a bit of crunch. Finish off with some freshly ground black pepper.
<https://www.jocooks.com/type/healthy-eating/strawberry-basil-bruschetta/>



Ham Cheese & Spinach Puffs

2 sheets puff pastry
2 tablespoons unsalted butter
2 tablespoons all-purpose flour
1 cup warm milk
1 pinch of salt
Freshly cracked pepper, to taste
Ground nutmeg (optional)
1/2 lb. cooked ham, diced
2 cups fresh spinach, rinsed and chopped
1 cup Swiss cheese, grated

Directions

1. Cut the puff pastry sheets into 5-inch squares. Set aside in the refrigerator. Pre-heat your oven to 400°F.
2. For the béchamel sauce: Melt butter over medium heat in a saucepan. Add flour and salt; cook, stirring frequently, until the mixture becomes pale golden with a slightly nutty aroma.
3. Pour warm milk in 2 steps, stirring constantly with wooden spoon and whisk until smooth. Cook the mixture, stirring constantly along the bottom of the saucepan, until boiling, about 7 min.
4. Reduce heat to low. Simmer gently until sauce thickens, about 10 min. If you still have lumps, use an immersion blender!
5. Stir in spinach and cook for 1 min. Add ham and cheese and stir well. Set aside.
6. Arrange the puff pastry squares on a baking sheet lined with parchment paper. Dollop 1-2 tbsp. of the béchamel mixture, top with grated cheese and close the pockets by folding the corners on top.
7. Make an egg wash using an egg and 1 coffee spoon of cold water. Brush the puff pastry and bake in the oven for 20 min. until puffed and golden. Serve immediately with a crisp salad. Makes
<https://www.eatwell101.com/ham-cheese-spinach-puffs-recipe>



Lemon Dimples

1 1/2 stick unsalted butter
1/2 c. confectioners' sugar
1/4 c. granulated sugar
1 large Egg
1 tsp. grated lemon zest
1 tbsp. lemon juice
1 tsp. vanilla extract
1 tsp. baking powder
2 c. all-purpose flour
1 can cup prepared lemon curd



Directions

1. Beat butter and sugars in large bowl with mixer on medium speed until fluffy. Beat in egg, lemon zest and juice, and vanilla. On low speed, beat in baking powder, then flour, until incorporated. Cover; chill dough 1 hour. Place lemon curd into a small Ziploc food-storage bag; seal bag.
2. Heat oven to 350°F. You'll need baking sheets lined with nonstick foil, liners or parchment. Shape scant tablespoonsful of dough into balls; place 2 in. apart on prepared sheets. With index finger, make a deep indentation in center of each. Snip a tiny corner of Ziploc bag and pipe lemon curd into dough indentations to fill completely (about 1 tsp per cookie).
3. Bake 15 min. or until cookie edges just begin to lightly brown. Cool completely on baking sheet on wire rack. Dust cookie edges with confectioners' sugar before serving.
<https://www.countryliving.com/food-drinks/recipes/a31919/lemon-dimples-recipe-122290/>

For all the things
my hands have held
the best by far
is you.

Duke's Lemon Drop Sheet Cake

Cooking spray
2 1/2 c. all-purpose flour, spooned and leveled, plus more for pan
1 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. Kosher salt
1/2 c. Lemonade
2 tbsp. lemon zest, plus more for garnish, plus 1/2 cup lemon juice
1 1/4 c. granulated sugar
3 large eggs
2 tsp. pure vanilla extract
3/4 c. Duke's mayonnaise
Lemon Cream Cheese Frosting
Crushed lemon drop candies, for garnish
Lemon Cream Cheese Frosting
6 oz. cream cheese, at room temperature
1/4 c. unsalted butter, at room temperature
3 c. confectioners' sugar
1 tbsp. lemon zest
2 tbsp. lemon juice
1/4 tsp. Kosher salt



I Woke Up
In The Morning,
Lay In My
Bed Waiting
Until My
Mom Will
Prepare The
Breakfast.
And Suddenly
I Remember
That I'M The
Mom.

The French Quarter

Directions

1. Preheat oven to 350°F. Lightly grease and flour a 9-by-13-inch baking pan. Whisk together flour, baking powder, baking soda, and salt in a bowl. Combine lemonade, lemon zest, and juice in a separate bowl.
2. Beat sugar, eggs, and vanilla on medium-high speed with an electric mixer until mixture is very light and ribbons form when beater is lifted, 2 to 4 min. Reduce speed to low, add mayonnaise, and beat just until combined. Beat in flour mixture and lemonade mixture alternately, beginning and ending with flour mixture, just until incorporated. Transfer to prepared pan.
3. Bake until a wooden pick inserted in center comes out clean, 32 to 35 min. Cool completely on a wire rack.
4. Transfer to a serving platter and frost with Lemon Cream Cheese Frosting. Garnish with lemon zest and lemon drop candies.
5. Make the frosting. Beat cream cheese and butter on medium speed with an electric



Cinnamon French Toast Bites

4 thick slices of slightly stale white bread (1"/2.5cm thick) (Note 1)
2 large eggs (or 3 small eggs)
1/4 cup milk
Pinch of salt
1/4 cup white sugar
1/2 tsp cinnamon powder
3 tbsp butter, separated
Maple syrup to serve (not optional!)

Instructions

1. Cut the crust off the bread, then cut each piece into 9 equal cubes.
2. Whisk the eggs, milk and salt in a medium bowl.
3. Combine sugar and cinnamon in a shallow bowl.
4. Melt 1 1/2 tbsp. of butter in a fry pan over medium high heat. Don't let the butter brown.
5. Quickly toss half the bread cubes in the egg mixture and use your hands to shake off excess egg mixture. Place the bread cubes in the fry pan and use a wooden spoon to "sauté" them until browned on all sides - about 2 to 3 min.
6. Remove bread cubes from the fry pan straight into the sugar mixture. Toss to coat, then remove onto a plate.
7. Repeat with remaining cubes.
8. Serve immediately, with maple syrup for dipping.

XOXO

Cherry Bread

one 10-ounce jar maraschino cherries, divided
2 tablespoons all-purpose flour
1 3/4 cup all-purpose flour
1 cup granulated sugar
2 teaspoons baking powder
pinch salt, optional and to taste
2 large eggs
1/2 cup canola or vegetable oil
cherry juice, reserve 1/4 cup
1 teaspoon almond extract
1 teaspoon vanilla extract
Cherry-Almond Glaze
1/4 cup reserved cherry juice
1 teaspoon almond extract
about 1 1/2 cups+ confectioners' sugar



DIRECTIONS:

1. Preheat oven to 350F. Spray two 8x4-inch loaf pans with floured cooking spray or lightly grease and flour the pans; set aside. Recipe may be baked in one 9x5 pan, as 4 mini loaves, or as muffins, although I have not tested it that way. Adjust baking time accordingly.
2. **Cherry Bread** – Remove cherries from jar and place on a cutting board. Roughly chop them.
3. Sprinkle with 2 tbsp. flour (prevents them from sinking during baking) and toss to coat evenly; set cutting board aside. Set jar with the cherry juice aside.
4. In a large mixing bowl, add 1 3/4 cups flour, sugar, baking powder, optional salt, and whisk to combine; set aside.
5. In a small mixing bowl or glass measuring cup, combine eggs, oil, all the cherry juice from the jar except 1/4 cup to be reserved for the glaze, almond extract, vanilla extract, and whisk to combine.
6. Pour wet mixture over dry ingredients and stir to combine; don't overmix. Batter will be very thick.
7. Lightly fold in the chopped cherries.
8. Turn batter out into the prepared pans, smoothing the tops lightly with a spatula. Strategically place a few cherries on top for visual appeal.
9. Bake for about 40 min., or until bread is domed, set, springy to the touch, and a toothpick inserted in the center comes out

mixer until creamy and smooth, 1 to 2 mins. Gradually add confectioners' sugar, lemon zest, lemon juice, and kosher salt, beating until light and fluffy, 1 to 2 min. Makes 1 3/4 cups. <https://www.countryliving.com/food-drinks/recipes/a43070/dukes-lemon-drop-sheet-cake-recipe/>

WHEN A MOM SAYS,
"I'LL THINK ABOUT IT . . ."
SHE USUALLY MEANS,
"I DON'T HAVE THE ENERGY TO SAY
'NO' RIGHT NOW SO I'M GOING TO
KEEP YOU HOPING AND BANK ON
THE FACT THAT YOU'LL FORGET
ABOUT IT WITHIN THE HOUR."

WWW.MOTHERHOODANDMORE.COM
FR / MOTHERHOODANDMORE

Happy Mother's Day to my own
Mom and to all the other great
Mothers!!

Enjoy your special day!

~Tricia
Spencer's Fresh Markets
Morro Bay and Santa Maria

Recipe Notes: 1. I really recommend using slightly stale bread for this so the bread doesn't soak up too much egg mixture (which results in the inside of the French toast being soggy) AND they will hold their cube shape better when "sautéing" them. The best bread to use is a block loaf which you can cut into the desired thickness. <https://www.recipetineats.com/cinnamon-french-toast-bites/>



clean, or with a few moist crumbs, but no batter. Allow bread to cool in pans on top of a wire rack for about 15 min. before removing and allowing to finish cooling completely on rack. While bread cools, make the glaze.
10. **Cherry-Almond Glaze** – In a medium bowl, combine 1/4 cup reserved cherry juice, almond extract, about 1 cup confectioners' sugar, and whisk to combine until smooth and satiny. Add sugar until desired consistency is reached. Glaze the bread prior to serving. Bread will keep airtight at room temp for up to 5 days or in freezer for up to 6 months. Do not glaze bread until ready to serve if you plan on storing long-term. <https://www.averiecooks.com/sweet-soft-cherry-bread-with-cherry-almond-glaze/#>

A worried
mother does
better
research
than the FBI